



CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

BLANC DE BLANCS



TERROIR

Montagne de Reims.

BLEND

100% Chardonnay - Mainly Premier and Grand Crus from the Côte des Blancs

DOSAGE

10g/l

TASTING NOTES

Colour:

A straw yellow colour

Nose:

An attack of peach aromas, subtly associated with brioche and gingerbread.

Palate:

Very fresh, with fruit dominating. Cereal notes, wheat grain, vanilla and a delicate minerality.

RECOMMENDATIONS

Storage:

Enjoy preferably within 2 years.

Serving temperature:

Between 8° and 10°C.

Pairing:

As an aperitif or with a platter of oysters.